



VINITERRA



VINITERRA SELECT MALBEC 2006

Grape Variety 100% Malbec

Vintage 2006

Vineyards The grapes come from our vineyards at Lujan de Cuyo, Mendoza, at 1020 meters above sea level. This area is characterized by warm days and cold nights, bringing fruit to complete maturity and excellent flavor concentration. Yield is kept at 1.5 kg / plant. Harvesting is conducted manually in late March when grapes have reached full ripeness.

Winemaking Grapes are cooled down to 14 C° to prevent fermentation from starting too soon and enhance fruit concentration. Fermentation is conducted in oak casks at controlled temperature with regular pumpovers to extract color. It is left on its fine lees for 2 weeks to gain structure and soften tannins. Malolactic fermentation takes place in barrels at 18°C.

Ageing 100% of the wine is aged in new French and American Oak during a period of 12 months. The stabilization is spontaneous and in an organoleptic analysis it is determined the right moment for bottling and whether clarification is needed or not. Finally it is filtered and bottled.

Tasting Notes Clean, bright violet and red color. Plums and berries on the nose with chocolate, hints of coco and vanilla. On the palate, it is smooth, with mature tannins. Oak contributes enhances its elegance and delicateness leaving a long pleasant sensation.

Technical data

Alcohol (%vol)	14.1
Total Acidity (gr/lit)	5.81
PH	3.4
Residual Sugar (gr/lit)	3.85

Ageing Potential 8 years

